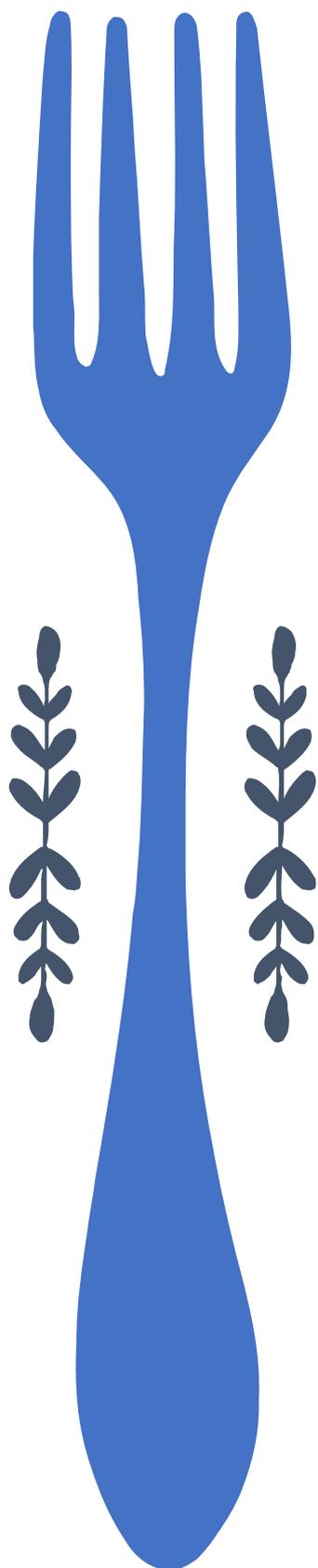
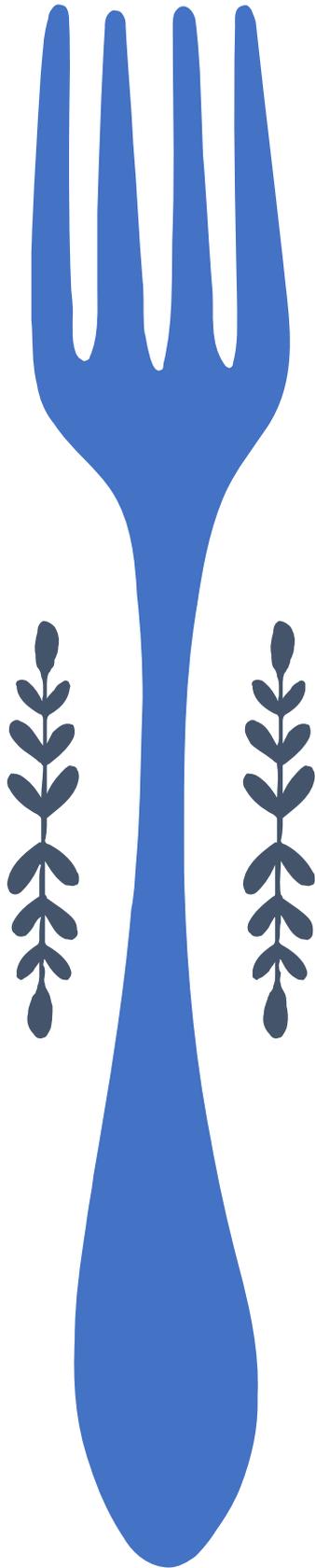


Menu 2022/23





Cambridge masonic hall

Dinning arrangements 2022/ 2023

Please find attached the new menus for the 2022/2023 season along with prices and supplements

Please note the following prices are for a single choice menu on each course. The only exception to this would be a firm dietary requirement such as vegetarian, vegan, or a food allergy or intolerance.

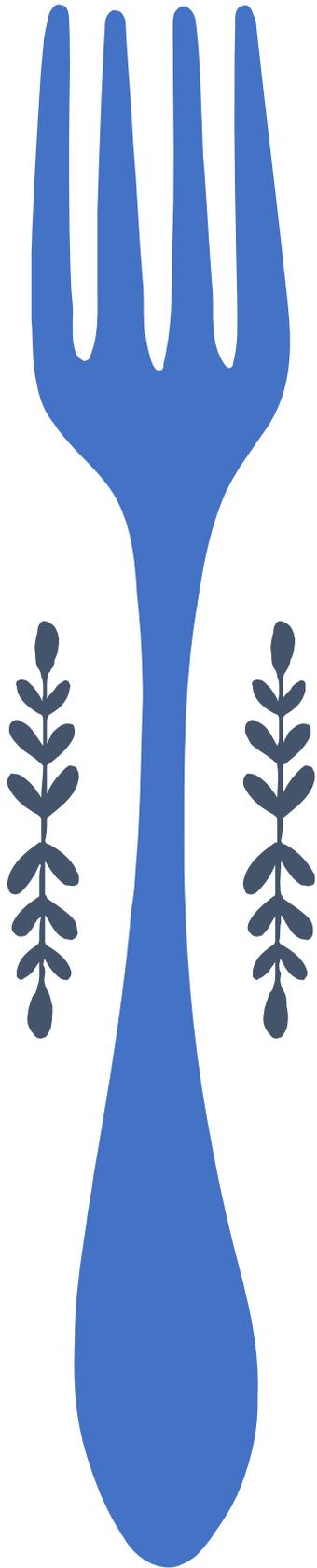
The minimum number of diners is 15, we will cater for a lower number however 15 dinners will be charged, an exception to this will be if both dinning rooms are in operation and partaking of the same menu choice.

Prices

Officers meal :main, ice cream, cheese board and coffee/tea.

£14.50

2 courses



Main dessert/ cheese OR starter main.

£17.00

3 courses

Starter/ main/ dessert Or cheese

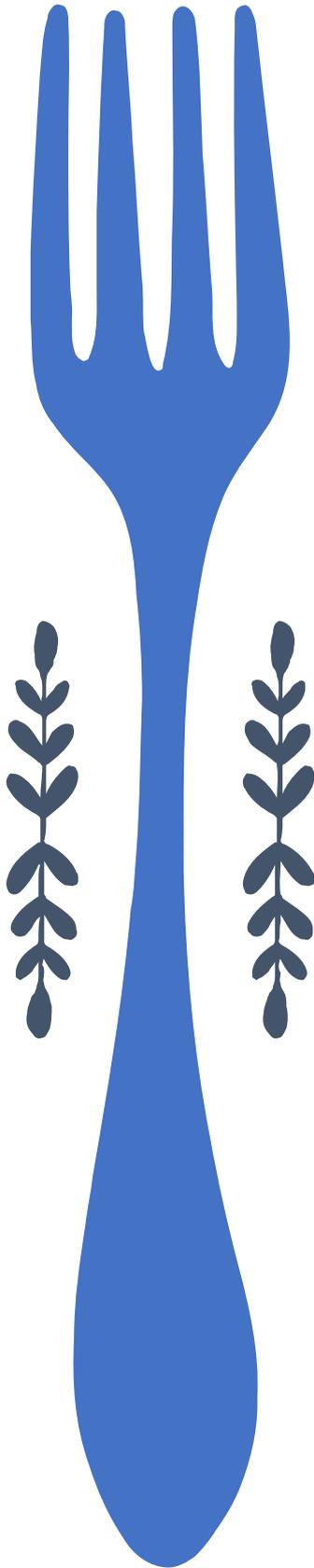
£18.50

4 courses

Starter , main, dessert, cheese

£20.00

Coffee is always included and isn't counted as a course.



Lodge Meal Choices

Starters

Fan of melon and coulis..

Pate and Melba Toast

Traditional Prawn cocktail

Egg Mayonnaise

Egg and prawn mayonnaise.

Chicken Caesar Salad

Smoked salmon parcels filled with cream cheese and chives

Peppered mackerel fillet and horseradish sauce.

Mushrooms in a garlic cream sauce served on a crusty bread crouton.

Where applicable our starters are served with a side salad an bread rolls and butter, bread will not be provided with a main course.

OR

We can replace your starters with a selection of Canapé's , these can be served by our staff and also some left on tables and the bar .

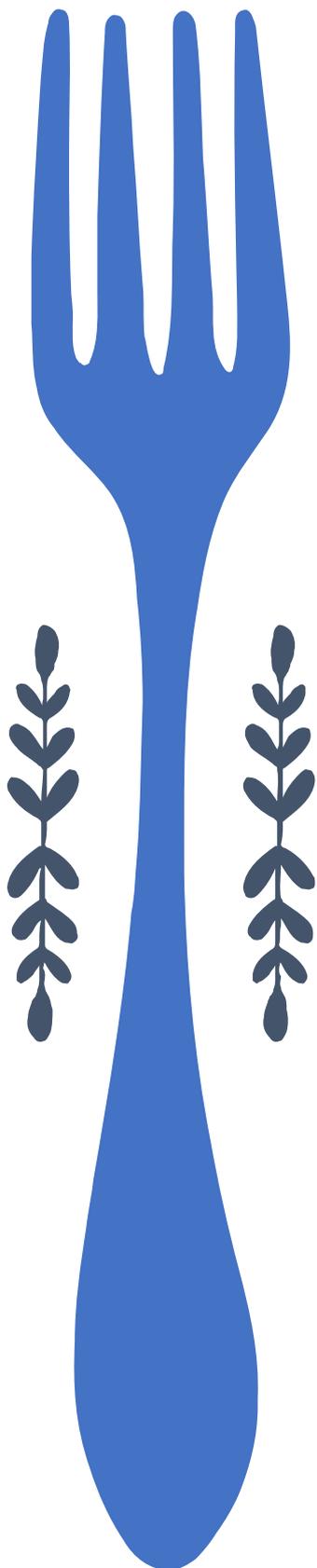
These have been popular with lodges wishing to have drinks before dinner.

We serve a selection of hot and cold canapés which will vary : an example of this is

Hot breaded scampi with tartare sauce

Chicken goujons and BBQ dip

Cocktail sausages with mustard dip



*melon and Palma ham
asparagus rolls.*

*Our soup list is below , if you don't see your favourite
please ask .*

Homemade vegetable soup

Minestrone

Stilton and broccoli

Leek and potato

Cream of mushroom

Tomato and basil

Main Course

Roast Beef , Yorkshire pudding & horseradish sauce.

*Roast Turkey, sausage and bacon, stuffing , cranberry
sauce.*

Roast Chicken stuffing and sausage and bacon

Roast Pork apple sauce.

Cottage Pie

Lancashire Hotpot plus 1.00 supplement

Gammon and Pineapple

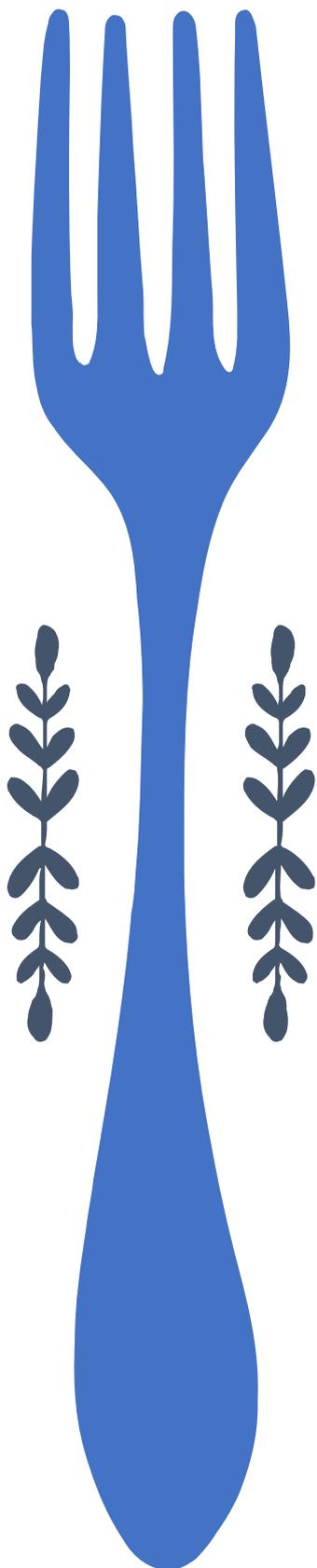
Steak and Ale Pie

Cumberland Sausages

Braised Steak in Onion Gravy .

Chicken and ham pie.

Pork steaks with apple sauce.



3 meat salad with 5 fresh salads & new potatoes.

*Freshly Made, Vegetarian and Vegan options
Available upon request.*

*All of the hot dishes are served with 2 varieties of
Potato to compliment your choice of meal and 3
Seasonal Vegetables*

*Please note a £1.50 supplement for the following
choices*

Roast lamb

Lamb shanks in minted gravy

Salmon fillet

Dessert

Fruit Crumble

Treacle or Jam Sponge

Spotted Dick

Apple Pie

Sticky Toffee Pudding

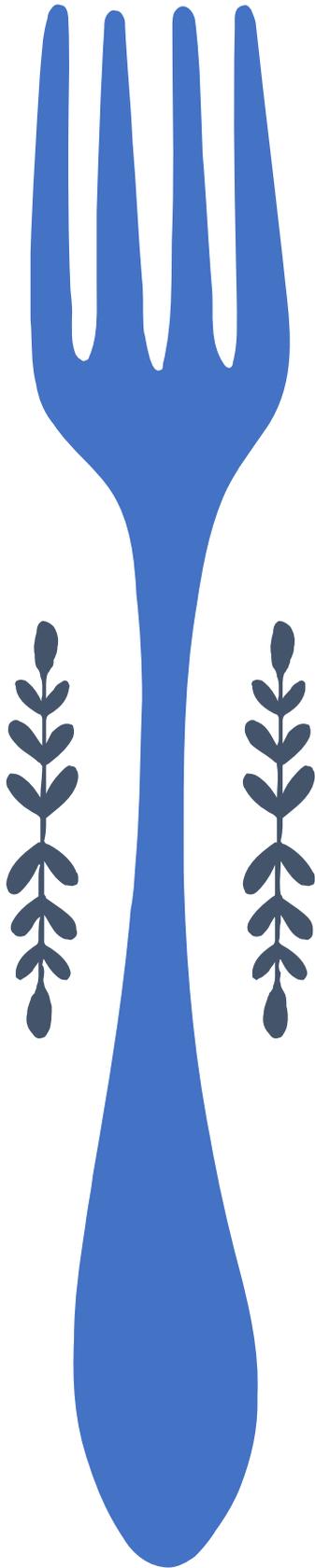
Bread and Butter pudding

Fruit Cheesecake

Eaton mess

Lemon meringue pie

Strawberries and cream



Fresh fruit salad

Chocolate profiteroles.

Trifle

Christmas pudding .

Bakewell tart.

Please choose you accompaniment for everyone from either:

Custard or cream

Cheese board.

A tray of cheeses usually British Brie, cheddar and stilton with a good variety of crackers.

For additional charge of £1.00 we can add, grapes, celery and apple and ale chutney.

Coffee, tea and After dinner mints £0.20

Officers Meal Choices

Shepherds pie

Sausage and mash

Turkey and ham pie

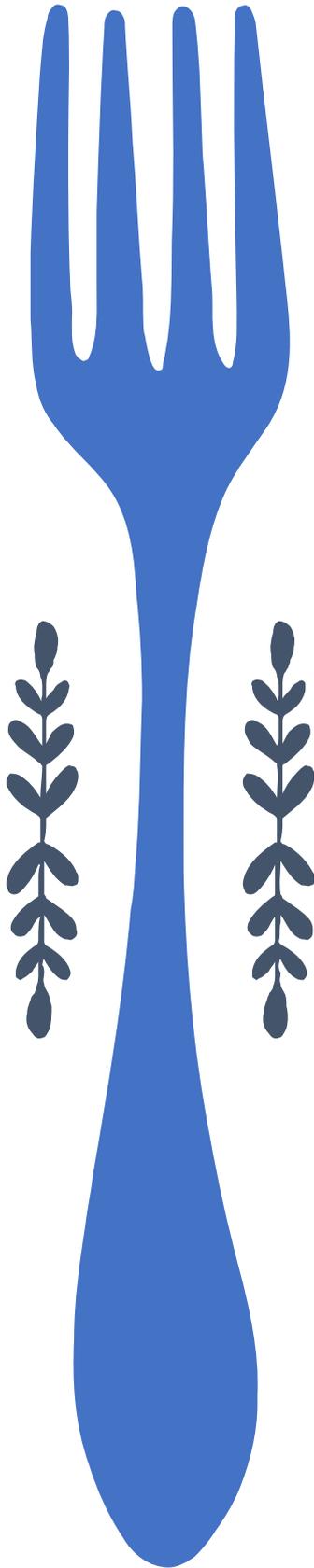
Chicken in red wine sauce

Gammon and pineapple

Ice cream

Cheese and Coffee

Meals not reaching minimum dinning numbers



On occasion a lodge may not reach its required numbers of diners ie 15 , if we are working the night before there may be the opportunity to leave a small buffet or ploughman's for that lodge:

Finger buffet sandwiches , assorted savouries , cakes.

£10.00 pp

Ploughman's cheese, pate , salad , pickles , bread

£10.00 pp

These meal do not include any service from Housdens

Please be aware that we can offer alternative dishes to the above however we would have to quote for these at the time.

We can cater for all vegetarian , vegan , and gluten free meals. We do require prior notice of these.

We also can provide specially prepared halal meals.

Any of our guest with allergens should advise us when ordering and if possible provide a contact number so any queries can be sorted out before the event.

Please do not hesitate to contact us for any queries or if there is a more specialist menu requirement.

Office number :01354693775

Sue :07753863809/Robert 07860960335

Email housdenscatering@outlook.com